***Scones***

Makes: 16

Preparation: 10 minutes

Cooking time: 15 -20 Minutes

**Ingredients:**

* Plain flour, for dusting
* 3 cups self-raising flour
* 80g butter, cubed
* 1 to ¼ cups milk
* Jam and whipped cream, to serve

**Method:**

1. Preheat oven to 200 degrees Celsius.
2. Lightly dust a flat baking tray with plain flour.
3. Sift self-raising flour into a large bowl.
4. Using your fingertips, rub into flour mixture resembles bread crumbs.
5. Make a well in the centre. Add 1 cup of milk. Mix with a flat-bladed knife until mixture forms a soft dough, adding more milk if required. Turn onto lightly floured surface. Knead gently until smooth ( don’t knead dough too much or scones will be tough)
6. Pat dough into a 2cm- thick round. Using a 5cm (diameter) round cutter, cut out 12 rounds.
7. Place scones close together on tray.
8. Brush a little milk on top of each scone.
9. Bake for 20 to 25 minutes or until golden and well risen. Serve warm with jam and cream.